

Fisher & Paykel

Freestanding cooker
OR90SDBGFPX models

**Installation instructions
and User guide**

NZ AU

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

2 Safety and warnings

Installation

WARNING!



Electrical Shock Hazard

Always disconnect the cooker from the mains electricity supply before carrying out any maintenance operations or repairs.

Failure to follow this advice may result in death or electrical shock.

WARNING!



Cut Hazard

Take care - panel edges are sharp.

Failure to use caution could result in injury or cuts.

Important safety instructions

General

- *To avoid hazard, follow these instructions carefully before installing or using this product.*
- *Please make this information available to the person installing the product as it could reduce your installation costs.*
- *These products are registered:
in New Zealand at www.energysafety.govt.nz
in Australia with AGA at www.aga.asn.au*
- *This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS/NZS5601.1:2010 - Gas Installations and any other relevant statutory regulations.*
- *Failure to install the cooker correctly could invalidate any warranty or liability claims.*
- *Some appliances have a protective film. Remove this film before using the cooker.*
- *Do not modify this appliance.*
- *Do not operate your appliance by means of an external timer or separate remote-control system.*
- *This appliance is to be installed and serviced only by an authorised person.*

Electrical

- *This cooker is to be installed and connected to the electricity supply only by an authorised person.*
- *If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the electrical system is suitable for the electricity drawn by the cooker.*
- *The appliance must be connected to the mains electricity supply, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.*

- *The switch must always be accessible.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75 °C at any point.*
- *To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker must be connected to electrical supply using V105 insulated cable.*
- *The cooker must be earthed.*

Power supply

220-240V~ 3450W 50Hz - 15A (230V)

4 Safety and warnings

Operation

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:

WARNING!



Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop.
Do not store flammable material in the oven or storage compartment.
Do not spray aerosols near the cooktop during use.
Failure to follow this advice may result in death or serious injury.

WARNING!



Electrical Shock Hazard

Switch the cooker off at the wall before replacing fuses or the oven lamp.
Failure to do so may result in death or electrical shock.

WARNING!



Hot Surface Hazard

Accessible parts may become hot when this cooker is in use.
To avoid burns and scalds keep children away.
Do not touch hot surfaces inside the oven.
Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.
Take care when opening the oven door.
Let hot air or steam escape before removing or replacing food.
Do not touch the cooktop components, burners, pan supports or the base when hot.
Before cleaning, turn the cooker off and make sure it is cool.
Follow the instructions on starting a Self Clean cycle . Items made from combustible material (for example wood, fabric, plastic) may catch fire if left in the oven during a Self Clean cycle.
Failure to follow this advice could result in burns and scalds.

Important safety instructions

- *Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.*
- *Isolating switch: make sure this cooker is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Household appliances are not intended to be played with by children.*
- *Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.*
- *Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.*
- *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*
- *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
- *Do not line the walls with aluminium foil.*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.*
- *Do not use a steam cleaner to clean any part of the cooker.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
- *Do not store flammable items in the oven or storage drawer.*

6 Safety and warnings

Operation

Important safety instructions

- *Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.*

Operation

Important safety instructions

- *Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.*
- *Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.*
- *Always keep oven vents unobstructed.*
- *Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.*
- *Caution. Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.*
- *Placement of oven shelves: always position shelves in the desired location before preheating the oven. If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.*
- *Before starting a Self Clean cycle, remove oven shelves, side racks, and all other cookware/utensils, and wipe up large food spills or grease deposits.*
- *Before starting a Self Clean cycle, make sure you move any pet birds to another, closed and well-ventilated room. Some pet birds are extremely sensitive to the fumes given off during a Self Clean cycle, and may die if left in the same room as the oven during such a cycle.*
- *During a Self Clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.*

Dimensions and clearances

Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AS/NZS5601.1:2010 Gas Installations code. Installation shall comply with the dimensions in Fig. 1, bearing in mind the following requirements:

Overhead Clearances

In no case shall the clearance above the highest part of the cooker be less than 600 mm or, for an overhead exhaust fan, 750 mm. All other downward-facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450 mm.

Rear and Side Clearances

Where the distance from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface.

Where the distance from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be more than 10 mm below the surface of the cooking surface, or the horizontal surface shall be above the pan support (see requirements for vertical combustible surfaces above).

Protection of combustible surfaces

The standards above specify that, where required, protection shall ensure that the surface temperature of combustible surfaces does not exceed 65°C above room temperature.

Do not install the cooker near flammable materials (eg curtains).

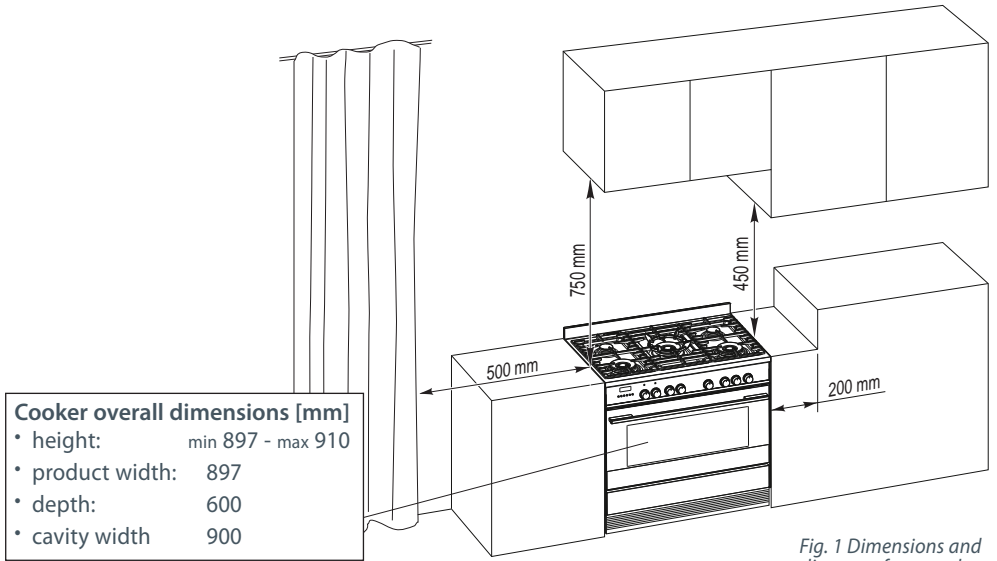


Fig. 1 Dimensions and distances from cooker

Locating the area for gas and electrical connection

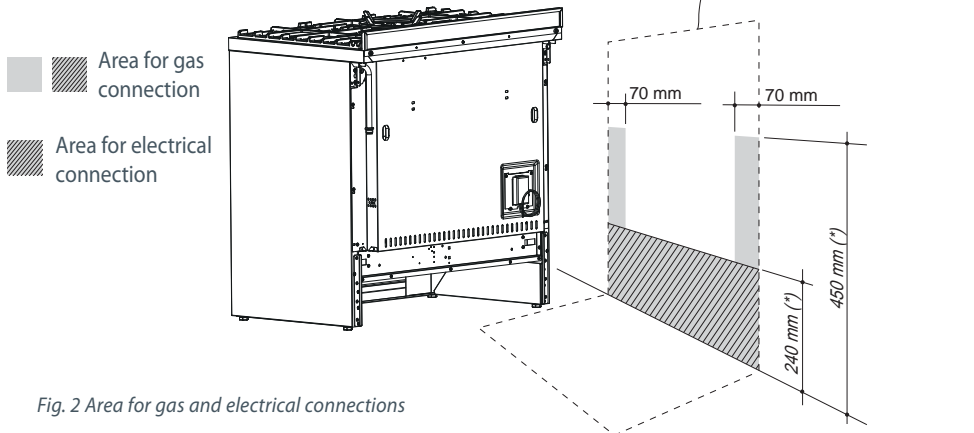


Fig. 2 Area for gas and electrical connections

(*) Depending on feet adjustment

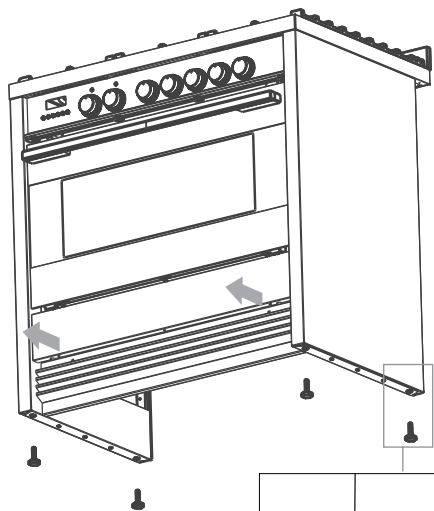
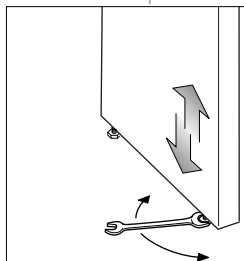


Fig. 3a Screw/unscrew the feet to get the required height



Levelling the cooker

Important!

Using the supplied adjustable feet is **MANDATORY**. For safety reasons and to ensure adequate ventilation, the cooker chassis **MUST NOT** sit directly on the floor, a plinth, or other support surface.

- For ease of installation, first remove the kickstrip. To remove the kickstrip, unscrew the two screws holding it in place.
 - The cooker is already fitted with four levelling feet.
 - Level the cooker by screwing or unscrewing the feet.
 - Make sure you follow the instructions in Figs. 3a, 3b, and 3c.
 - Note: nuts are supplied with the cooker in a separate kit.
- Do not refit the kickstrip until you have installed the anti-tip bracket.

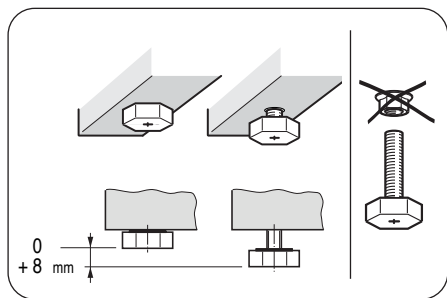


Fig. 3b Do not use the supplied nuts for height adjustments between 0 and 8 mm

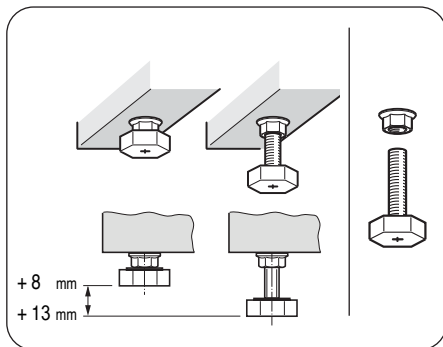


Fig. 3c Use the supplied nuts for height adjustments between 8 and 13 mm

Fitting the anti-tilt bracket

Important!

To restrain the appliance and prevent it tipping accidentally, the anti-tilt bracket and restraining plate supplied must be fitted according to the instructions below.

- 1 Drill four 8mm diameter holes for the fixing screws (two in the wall and two in the floor-see Fig.4) and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 2 Attach the anti-tilt bracket to the floor and rear wall using the four screws supplied, as shown in Fig. 4.
- 3 After attaching the anti-tilt bracket securely, slide the cooker into place. Ensure that the left rear foot slides under the bracket, as shown in Fig.4.
- 4 Access the bracket by removing the drawer (Fig. 5):

- a Slide out the drawer completely.
- b Press the lever of the left guide rail down and pull the lever of the right guide rail up.
- c Holding the levers, disengage and remove the drawer.
- d If fitted, remove kickstrip (see 'Levelling the cooker')

- 5 Fix the restraining plate by sliding it into place and securing it with the fixing screw and washer supplied. See Fig. 6.

- 6 Replace the drawer (Fig. 7):

- a Insert the drawer rails into the guide rails.
- b Gently push the drawer in completely; the safety catches will automatically hook.

- 7 Replace the kickstrip using the two screws.

Important!

Beware of sharp edges when removing or replacing the drawer.

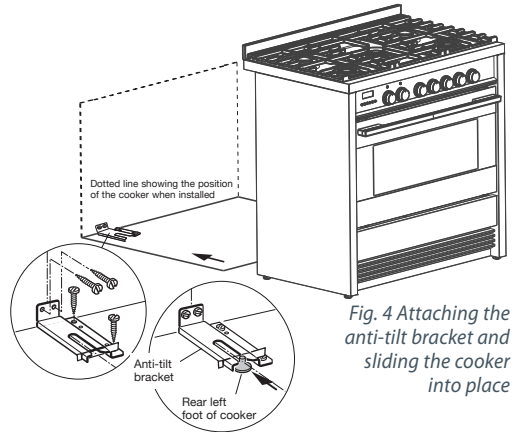


Fig. 4 Attaching the anti-tilt bracket and sliding the cooker into place

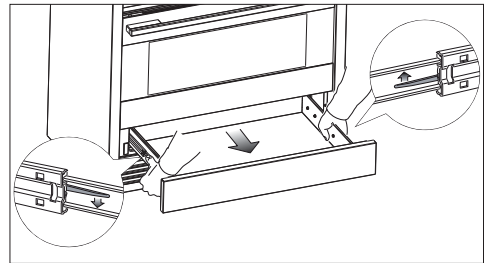


Fig. 5 Accessing the anti-tilt bracket by removing the drawer

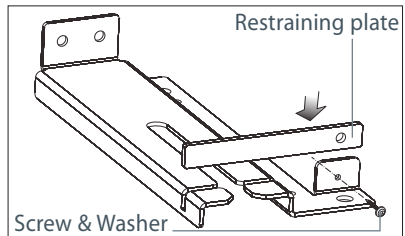


Fig. 6 Fixing the restraining plate

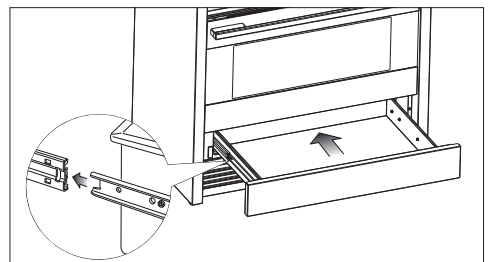


Fig. 7 Replacing the drawer

Moving the cooker

Important!

To prevent damaging the adjustable feet or lower trim, ensure the cooker is always lifted by two people.

Do not lift the cooker by the door handles.
DO NOT DRAG the cooker. Lift the feet clear of the floor.

Take extra care not to damage the door sensor (top left of oven).

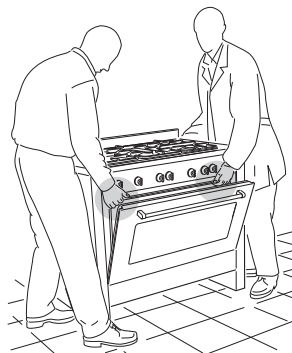


Fig. 8 Correctly lifting the cooker

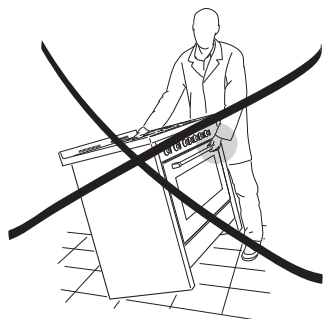


Fig. 9 Incorrectly lifting the cooker



Fig. 10 Incorrectly moving the cooker

Fixing the backguard

Before installing the cooker, assemble the backguard "C".

- The backguard "C" can be found packed at the rear of the cooker.
- 1 Before assembling, remove any protective film/adhesive tape.
 - 2 Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
 - 3 Assemble the backguard as shown and fix it by screwing the central screw "B" and the spacers "A".

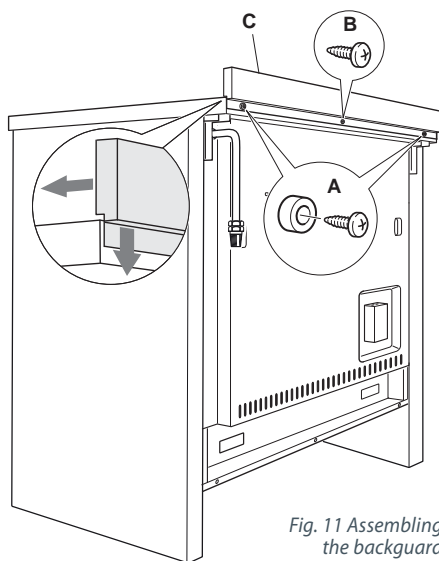


Fig. 11 Assembling the backguard

Connecting the cooker to the gas supply

- The gas connection must be carried out by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the washer has been placed (see Figs 12-13 following). Conical adaptor and washer are supplied with the appliance (packed with conversion kit for use with Natural gas or LPG).
- This appliance is suitable for use with Natural gas or LPG. (Check the “gas type” sticker attached to the appliance).
- For Natural gas, connect the gas supply to the gas pressure regulator which is supplied with the appliance (Fig.13). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi rapid burners operating at the maximum.
- For LPG, connect the gas supply to the test point adaptor which is supplied with the appliance (Fig.12). Ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance; the pipe is not to cross the cooker.
- **IMPORTANT:** Use two spanners to tighten or loosen the connecting pipe (Fig.14).

Installation with a flexible hose assembly

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- When used with a flexible hose, the connector on the wall should be between 450 mm to 500 mm from the floor and 200 mm to 300 mm from the right-hand side of the appliance as viewed from the front. The hose connection on the appliance shall face downwards.
- It is important that the hose does not come in contact with the metal of the appliance and is secured as per appropriate gas installation codes. A chain 80% of the length of the flexible gas hose must be used to prevent stress being applied to the hose. The chain should be attached securely to the product where shown (see Fig.13), and on the wall.
- Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified. The thread connection shall be Rp ½” (ISO 7-1) male.

Important!

After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed. The installer must check also that the hose is not near or in contact with any hot surfaces.

- The hose assembly shall be as short as practicable and comply with relevant AS5601 / NZS5261 requirements.

Gas connection for LPG

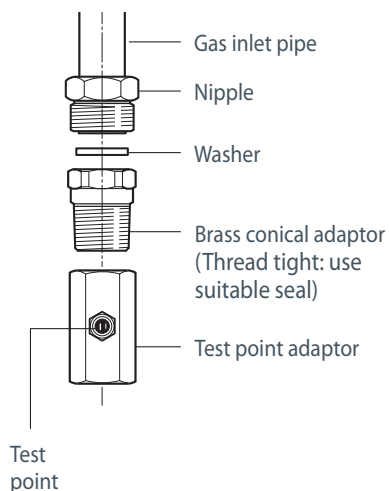


Fig. 12 LPG connection

Gas connection for NATURAL GAS

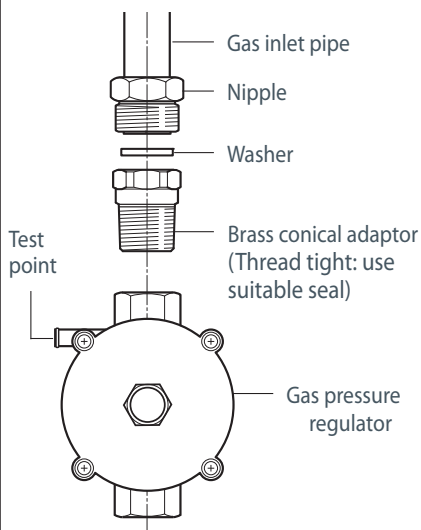


Fig. 13 Natural gas connection

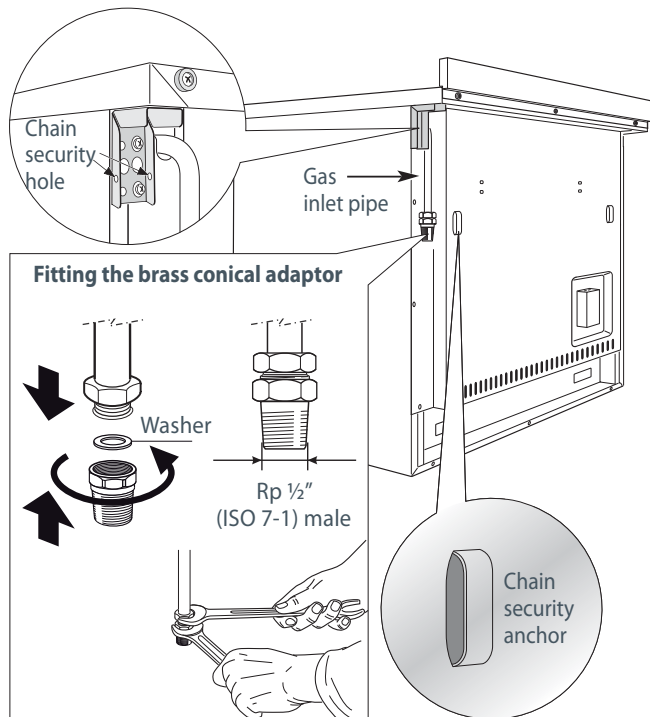


Fig. 14 Gas supply inlet

Leak-testing and flame-testing the cooker

After installing the freestanding cooker and connecting the gas supply:

- 1 Using a suitable leak detection fluid solution, check each gas connection one at a time by brushing the solution over the connection.
The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

Important! *Do not use a naked flame to test for leaks.*

- 2 Adjust the test point pressure or supply pressure to the value that is appropriate for the gas type.
- 3 Test the operation of the appliance:
 - Turn on the appliance gas controls and light each burner individually and in combination. Check for a well-defined blue flame without any yellow tipping. If any abnormality is evident, then check that the burner cap is located properly and the injector nipple is aligned correctly.
 - Check the minimum burner setting by quickly rotating the gas control dial from the maximum to the minimum position. The flame must not go out. If you need to adjust the setting, see 'Adjusting the minimum burner setting' following.
- 4 If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Service Agent.

Converting to a different gas type

This appliance is suitable for use with Natural gas or LPG (check the "gas type" sticker attached to the appliance). To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum burning setting.

Replacing the injectors

- 1 Remove the pan supports and burners from the cooktop.
- 2 Using a spanner, remove the injectors (shown in Figs. 15-16-17 following) and replace them with ones according to the gas type (see the 'Table for the choice of injectors').
- 3 Fix the warning label (supplied with the conversion kit) at the back of the cooker, near the gas inlet connections. This label states that the gas cooktop has been converted for use with LPG/ Natural gas.

Adjusting the minimum burner setting

- 4 See 'Adjusting the minimum burner setting' for instructions.

Important!

- *If you are converting the cooker from Natural gas to LPG, remove the gas pressure regulator before connecting the cooker to the gas supply and replace with the test point adaptor supplied with the conversion kit.*
- *If you are converting the cooker from LPG to Natural gas, remove the test point adaptor before connecting the cooker to the gas supply and replace with the gas pressure regulator supplied with the conversion kit.*

Notes:

- The burners are designed so that regulation of primary air is not required.

16 Installation instructions

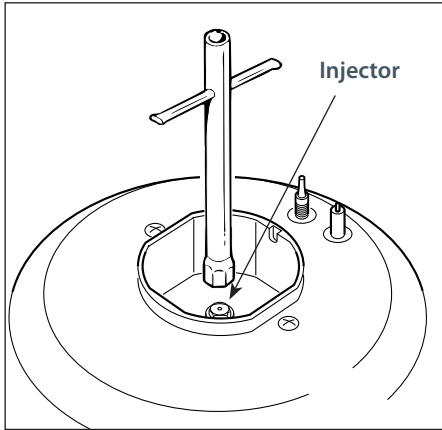


Fig. 15 Semi-rapid burner

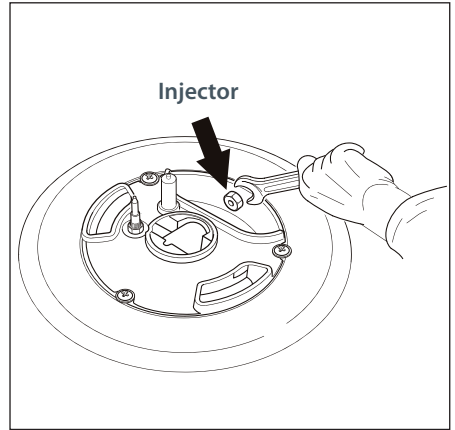


Fig. 16 Triple-ring wok burner

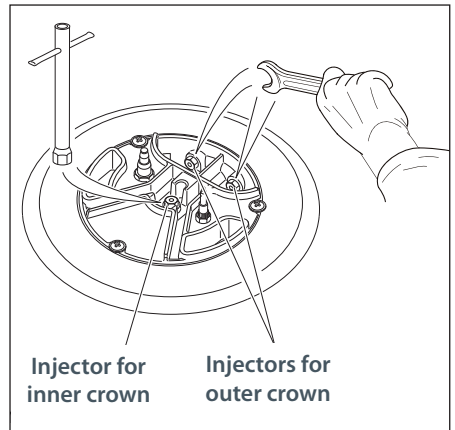


Fig. 17 Dual burner

Adjusting the minimum burner setting

Check whether the flame spreads to all burner ports when the burner is lit with the gas valve set to the minimum position.

If some ports do not light, increase the minimum gas rate setting. Check whether the burner remains lit even when the gas valve is turned quickly from the maximum to the minimum position.

If the burner does not remain lit, increase the minimum gas rate setting.

To adjust the minimum gas rate setting:

Semi-rapid and triple-ring burners:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position.
- 3 Take off the dial.
- 4 Using a small flat screwdriver, turn the screw (see Fig. 18) to the correct regulation.

Inside crown of dual burner:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position of the inner crown only.
- 3 Take off the dial.
- 4 Using a small flat screwdriver, turn the screw (see Fig. 19) to the correct regulation.

Outside crown of dual burner:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position of the inner and outer crowns.
- 3 Take off the dial.
- 4 Using a small flat screwdriver, turn the screw (see Fig. 19) to the correct regulation.

Note: for LPG, the regulation screw is normally tightened up.

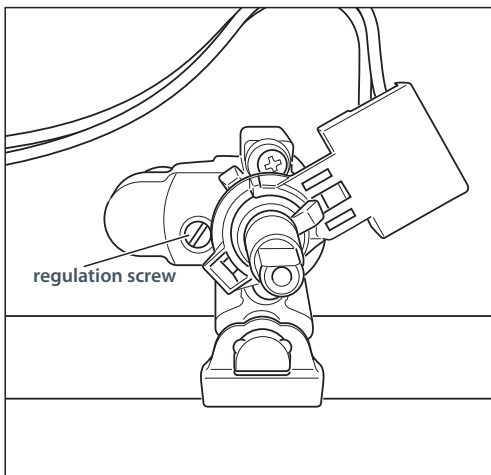


Fig. 18 Adjusting the minimum burner setting: semi-rapid and triple-ring wok burner

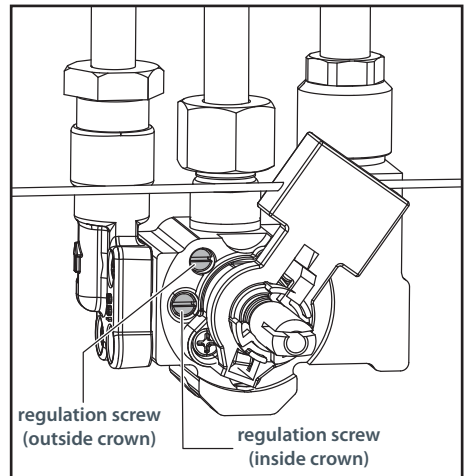
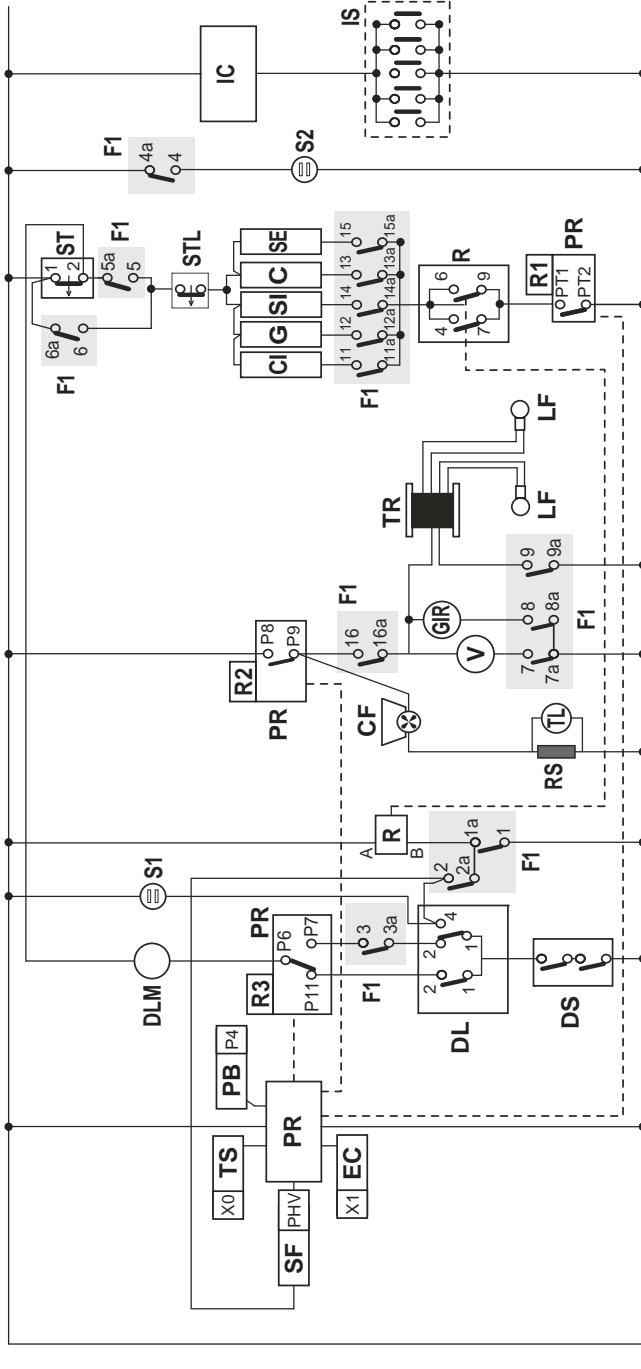


Fig. 19 Adjusting the minimum burner setting: dual burner

18 Installation instructions

	Natural gas		LPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Semi-rapid	1.17	6.50	0.70	6.30
Triple-ring wok	1.54	11.88	0.98	12.00
Dual	0.76 (inner crown)	16.20 (inner and outer crowns operating)	0.50 (inner crown)	16.20 (inner and outer crowns operating)
	1.23 - no.2 (outer crown)		0.73 - no.2 (outer crown)	

Wiring diagram

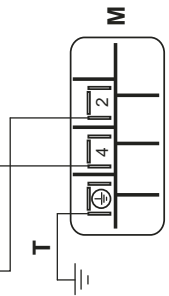


ELECTRIC DIAGRAM KEY

- F1 Oven switch
- ST Safety thermostat
- STL Safety thermal overload
- TL Thermal overload
- PR Electronic programmer
- PB Oven temperature probe
- TS Oven temperature selector
- EC Oven function selector (encoder)
- SF State functions
- DL Door lock device
- DS Door sensor

- R1 Relay 1
- R2 Relay 2
- R3 Relay 3
- LF Oven lamp
- TR Oven lamps transformer
- S1 Door lock indicator lamp
- S2 Line pilot lamp
- C Oven top heating element
- G Oven grill heating element
- S1 Oven bottom heating element (int.)
- SE Oven bottom heating element (ext.)

- CI Over circular heating element
- DLM Door lock motor
- GIR Rotisserie motor
- V Oven fan motor
- CF Cooling fan motor
- RS Resistance (220 Ohm)
- IC Gas igniter
- IS Ignition switches group
- M Terminal block
- T Earth connection



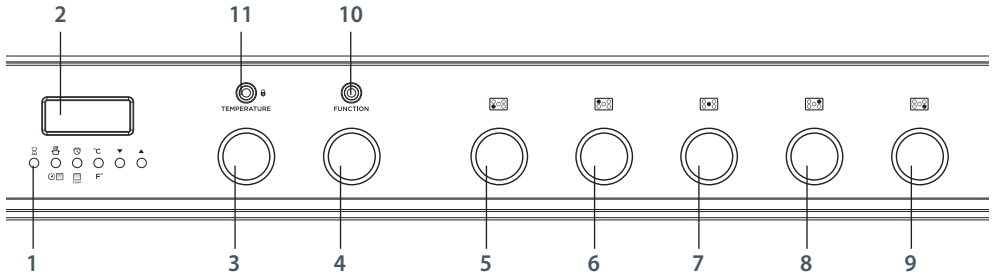


Fig. 20 Control panel - OR90SDBGFPX

- | | |
|---|---|
| <ul style="list-style-type: none"> 1 Control buttons 2 Clock display 3 Temperature dial 4 Function dial 5 Front left (triple-ring wok) burner dial 6 Rear left (semi-rapid) burner dial 7 Central (dual) burner dial | <ul style="list-style-type: none"> 8 Rear right (semi-rapid) burner dial 9 Front right (triple-ring) burner dial 10 Function indicator light 11 Door lock indicator light |
|---|---|

Buttons











-  sets the timer
-  sets the cooking time
-  sets the stop time for automatic cooking
- °C** set the oven temperature /
- F°** select Celsius or Fahrenheit
- ▼** decreases the time and temperature
- ▲** increases the time and temperature
-  sets the Self Clean time
-  starts the Self Clean cycle







Fig. 21 Clock display and control buttons

Illuminated symbols



If the display shows	It means that...	For more information
 flashing 12:00	The clock needs to be set.	See instructions below.
A  steadily lit	The oven is set for automatic cooking.	See section 'Automatic cooking'
 flashing and beeping	Automatic cooking has finished	
 steadily lit	The timer is set	See section 'Using the electronic timer'
 steadily lit	The oven is heating up	See section 'Using your oven'

To set the clock

When the power to the appliance is turned on or restored after a power failure 12:00 will flash in the display.




- 1 Press  and  together - the display will stop flashing. The clock is now set for 12:00.
- 2 Press  and  together again to change the time. The display will flash.
- 3 Press **▼** and **▲** to set the time. After a few minutes the display will be steadily lit, showing the time is set.

To change the time

- 1 Press  and  together. The display will flash.
- 2 Press **▼** and **▲** to set the time.

After a few seconds the display will remain steadily lit, showing the time is set.

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Peel the protective film off all surfaces and accessories.
- 3 Set the clock. The oven will not work until the clock has been set. See 'Setting the clock'.
- 5 If not already fitted, fit the telescopic sliding shelf supports.
See 'Care and cleaning' for instructions.
- 6 Slide in the shelves you will need, making sure that:
 - they are between the two wires of a shelf position;
 - the stop notches point down;
 - the guard rail is at the back.
 - Note: the grill tray should be positioned between the two wires of a shelf position and orientated as shown.
- 7 Heat the oven on maximum for:
 - 60 minutes in the  position
 - 30 minutes in the  position
 - 15 minutes in the  position
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 8 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

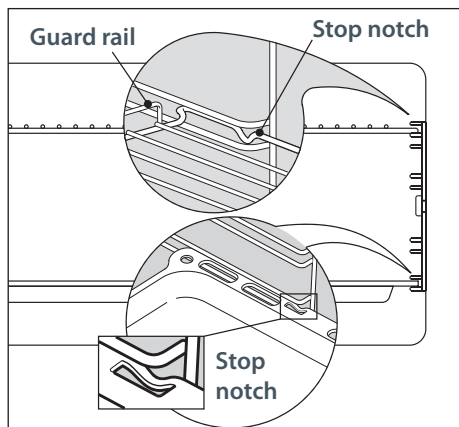


Fig. 22 Correct position of shelves and grill tray

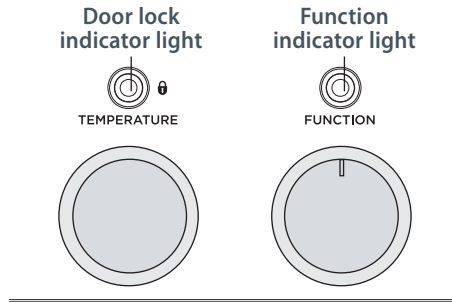
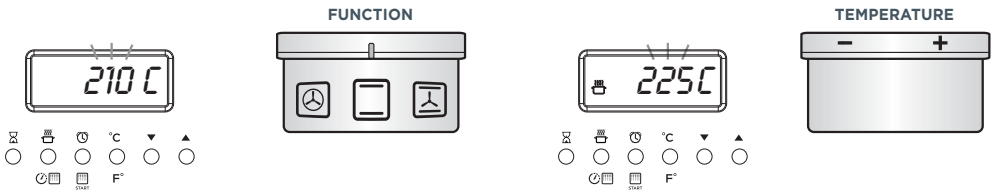


Fig. 23 Function and temperature dials





1 Select a function

Rotate the function dial to select a function

- The function indicator light will come on.
- The preset function temperature will flash in the display. (Each cooking function has a preset temperature).


If you wish to use the oven at the preset temperature -

- after a few seconds, the display will stop flashing and the oven will turn on and heat up. The display will revert to show the actual oven temperature.
- the  indicator will show in the display.

Note: if you select , the display will show DEF. The temperature cannot be adjusted when using this function.

2a Adjust the temperature

There are two ways to set the temperature while the display is flashing:

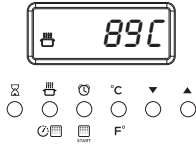
- Rotate the temperature dial (clockwise to increase and anticlockwise to decrease the temperature);
- OR**
- Use the ▼ and ▲ buttons to increase or decrease the set temperature.
- After a few seconds, the display will stop flashing and the oven will turn on and heat up. The display will revert to show the actual oven temperature.
- The  indicator will show in the display.



Note: if the temperature display stops flashing before you have set the required temperature, you can:

2b Press the °C/F button


- The display will flash.

2c Use the ▼ and ▲ buttons to increase or decrease the set temperature.




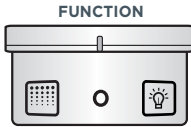
- 3 When the oven is preheating and during cooking**
- The  indicator will show in the display.
 - The  indicator will go out when the oven has reached the set temperature.
- Note: this indicator may turn on and off during cooking as the oven maintains the set temperature.


4a To check the set temperature

- Press the  button.
- The display will flash showing the set temperature.
- After a few seconds the display will return to the actual oven temperature and the display will be steadily lit.

4b To check the time of day

- Press the  button.
- After a few seconds the display will show the oven temperature again.



- 5 When you have finished cooking**
- Turn the function dial to  (off) to turn the oven off.



OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



DEFROST

this is not a cooking function

Only the oven fan comes on. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%. Note: this function is not for cooking food.



FAN FORCED

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.



BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



FAN BAKE

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.



GRILL

Grill is the most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata. Use Grill to toast bread or to grill your favourite chicken, fish and steak. Use with the oven door closed and the temperature set to a maximum of 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).



ROTISSERIE

A delicious way to cook meat and poultry. The slowly rotating meat is basted continuously in its own juices, making it tender on the inside and well browned and full of flavour on the outside. See 'Using the rotisserie'.



SELF CLEAN

this is not a cooking function

The oven heats to a high temperature, reducing food residue to a fine ash that can be wiped out with a damp cloth.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Changing the oven from Celsius to Fahrenheit

You can set your oven to display the temperature in Fahrenheit or Celsius.

- 1 Select a cooking function.
 - 2 While the display is flashing, press ▼ to reduce the oven to the minimum temperature (50 °C / 120 °F).
 - 3 When the display stops flashing, press and hold the °C/°F button until C or F flashes in the display.
 - 4 Press the °C/°F button to change between Celsius (C) and Fahrenheit (F).
- After a few moments the oven will turn off and the display will show the time of day.
 - Turn the function dial back to 0 (Off).

Cooking Guide

The settings in the following chart are guidelines only. Follow the instructions in your recipe or on packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.

- Shelf positions are counted from the oven floor up (1 is the lowest, 5 is the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the desired temperature.
- Single shelf positions below use the flat oven shelf; where a multi-shelf arrangement is recommended, the lower position uses the step-down shelf.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.
- Always preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.
- Keep the door completely shut when grilling foods.
- Do not open the door during the first 3/4 of baking time.

SAVOURY

<i>Food</i>	<i>Shelves</i>	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
Roast Chicken	Rotisserie	Rotisserie	1	180-210	15-20 min/450g
Lasagne	Single	Fan Bake	3	175-180	45-50
Quiche	Single	Pastry Bake	1	180-200	30-40
Pizza	Single	Pastry Bake	3	225-250	10-15
Casserole	Single	Fan Forced	3	170-190	55-70
Roast Lamb (bone in)	Single	Fan Forced (medium)	3	160-170	18-28 min/450 g
Baked Potatoes	Single	Bake	4	175-190	40-50
Beef Steak	Single	Grill	4	Hi	6-8 min / side
Beef Burgers	Single	Grill	4	Hi	12-15 min / side

BAKING

<i>Food</i>	<i>Shelves</i>	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
Small cakes	single shelf	Bake	2	180-190	20-30
	multi shelf	Fan Forced	1 and 3	160-170	30-40
Scones	single shelf	Bake	2	210-230	15-20
	multi shelf	Fan Forced	1 and 3	210-230	15-20
Sponge	two small pans (20 cm), on single shelf	Bake	2	170-180	30-45
	one large pan (26 cm)	Bake	2	175	30-40
Light fruit cake	two pans (21 cm) on single shelf	Bake	2	155-165	90
Rich fruit cake	Single	Bake	2	130-150	3-6 hrs
Apple pie	Single	Bake	1	185	35-45
Quiche	Single	Bake	1	180-200	30-40
Meringues	Single	Bake	1	100-120	60
Bread rolls	Single	Bake	1	210-230	15-20
Muffins	2 x 12 muffin trays on single shelf	Fan Forced or Fan Bake	3	190-200	10-15
Pastry case (baked 'blind')	one 21 cm flan tin	Pastry Bake	1	200	10 with beans, then 10 without

Important!

- If fitted, remove the sliding shelf supports from shelf position 1 before using the rotisserie.
- Remove all oven shelves and trays.

1 Prepare the rotisserie supports.

- Place the grill tray on the benchtop.
- Insert the supports into the lock studs.
- Push the supports all the way down to lock them in firmly.

2 Secure the meat.**Important!**

Take care, the forks are sharp!

When securing the meat, ensure that:

- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- the fork screws are tightened
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat and is long enough to cook two chickens at the same time.

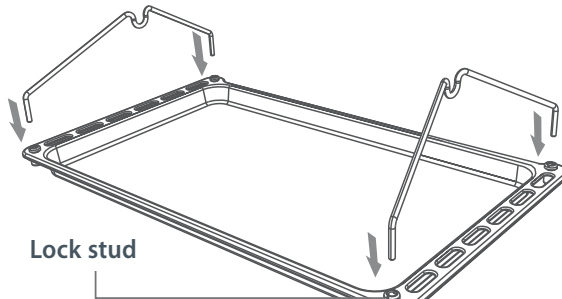


Fig. 24a Prepare the rotisserie supports

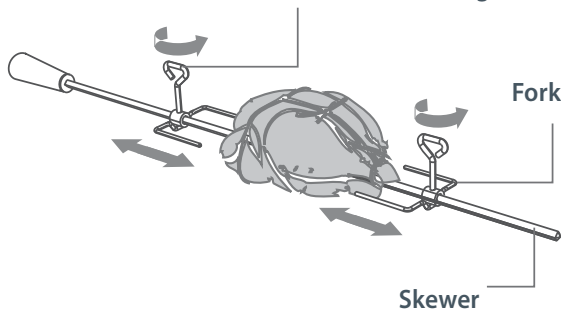
Rotate the fork screws to loosen and tighten

Fig. 24b Secure the meat

- 3 Position the skewer on the supports.
 - Place the skewer on the supports, and check that the meat does not touch the grill tray.
 - Twist the handle off. It must not be left in the oven.
- 4 Place the rotisserie in the oven.
 - Slide the grill tray all the way to the back on shelf position 1.
 - Move the rotisserie drive hole cover aside (right-hand wall of the oven). Insert the skewer fully into the rotisserie drive hole. Ensure the left hand side of the skewer is properly located on the supports.
- 5 Start the rotisserie
 - Select the Rotisserie function.
 - Set the temperature.
 - The rotisserie will start to rotate.

Important!

- *Always turn the function dial to 0 (off) before removing the rotisserie.*
- *Always ensure that poultry is cooked thoroughly.*
- *During use, the rotisserie components become hot. If you leave the oven door open after using the rotisserie, parts of the control panel may also become hot. Use oven mitts and take extra care, especially when removing the rotisserie support rack from the hot oven.*

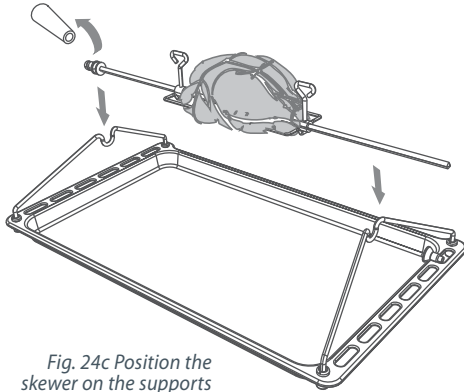


Fig. 24c Position the skewer on the supports

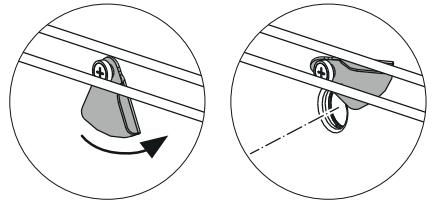


Fig. 24d Rotisserie drive hole cover

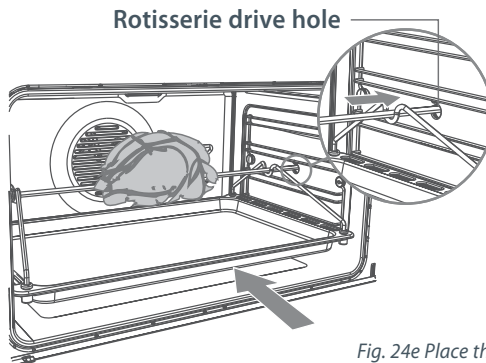


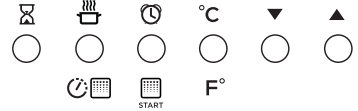
Fig. 24e Place the rotisserie in the oven

32 Using the electronic timer





You can use the timer at any time, even when the oven is not in use.

Important!

The timer does NOT turn the oven off.





To set the timer

- 1 Press the timer  button.
 - The time will show 0:00.
- 2 Press  and  buttons to set the time you want (up to 3 hours in one minute steps).
 - The timer  indicator will come on.
 - After a few seconds the time will start counting down, the display will show the time of day (if the oven is off) or temperature (if the oven is on) and will be steadily lit.


To check the remaining time

- 3 Press the timer  button.
 - The timer counts down in minutes (hrs:min) until the last minute when it counts down in seconds.

To cancel the timer

- 4 Press the timer  button.
 - The remaining time will be displayed. Press the  button to scroll the time down to 0:00
 - After a few seconds the clock will show the time of day (if the oven is off) or temperature (if the oven is on).

When the time is up

- The timer will beep and the timer  indicator go out.
- Press any button to stop the beeping.


To set the oven for automatic cooking




1 Set the oven

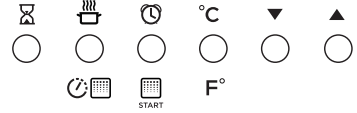
- Check the clock shows the correct time (eg 12:07).
- Select the function and set the temperature. The oven will turn on.

2 Set the cooking time

- Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
- Press .
- Use ▼ and ▲ to set the cooking time. **A** will show in the display.



3 Set the stop time

- Decide when you want your food to be ready by (eg 13:30).
- Press .
- Use ▼ and ▲ to set the stop time.



You can turn the oven on manually and set it to turn off automatically by setting the stop time (step 3 above).

When automatic cooking is set

- If there is time before cooking starts, the oven will turn off and the pre-set temperature and **A** will show in the clock display, indicating the oven is set for automatic cooking. Note: the cooling fan may stay on.
- The oven will automatically turn on at the required time (eg 12:50) and turn off at the set stop time (eg 13:30).
- To see the remaining cooking time, press .
- To see the set stop time, press .

To cancel automatic cooking

- 1 Press and hold ▼ and ▲ together for 3 seconds.
- 2 Turn the function dial to **O** (Off).

When the stop time is reached

- The oven will turn off, the timer will beep.
 - The display will show *End* and the **A** will flash.
- 1 Press any button to stop the beeping.
 - 2 Turn the function dial to **O** (Off).

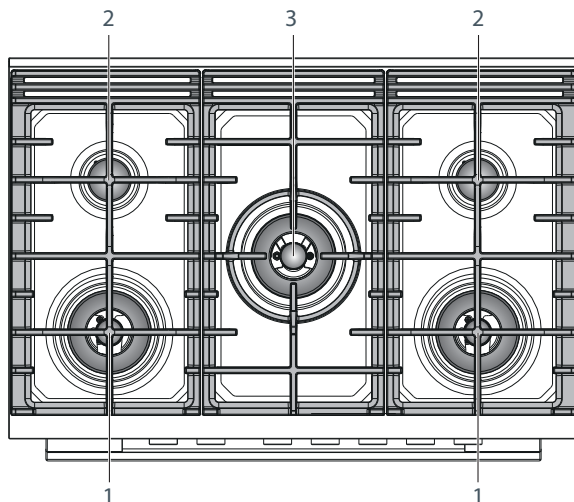


Fig 25 Cooktop layout

- 1 Triple-ring wok burner
- 2 Semi-rapid burner
- 3 Dual burner

Gas burners

The dial controls the flow of gas through the safety valve.

Semi-rapid and triple-ring wok burners

- ○ = closed valve (OFF)
- ● = maximum flow of semi-rapid and triple-ring burner burners
- ● = minimum flow of semi-rapid and triple-ring burner burners

You can choose to cook at any heat between ● and ●, but never between ● and ○ (OFF).

Dual burner

- ○ = closed valve (OFF)
- ● = maximum flow of inner crown only (turn dial clockwise)
- ● = minimum flow of inner crown only (turn dial clockwise)
- ● = maximum flow of inner & outer crowns (turn dial anticlockwise)
- ● = minimum flow of inner & crowns (turn dial anticlockwise)
















You can choose to cook at any heat between ● and ● or between ● and ●, but never between ● and ○ (OFF) or between ● and ○ (OFF).

Before using your cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Make sure all burner control dials are turned off.
- Turn the power to the cooker on at the wall.

Using the gas burners

- 1 Choose the control dial for the burner you want to use.
- 2 **Semi-rapid and triple-ring burners:** press the dial in gently and turn it anticlockwise to the  position. The ignitors on all the burners will spark.
Dual burner: press the dial in gently and turn it anticlockwise to the  position (to ignite the inner and outer crowns) or press the dial in gently and turn it clockwise to the  position (to ignite the inner crown only). The ignitors on all the burners will spark.
Hold in the dial for approximately 10 seconds after the burner has lit. Releasing the dial too soon will extinguish the flame.
- 3 Adjust the flame anywhere between  and  or  and  or  and  positions. Do not adjust the flame between  or  or  and  (OFF).
- Note: If the burner does not light within 15 seconds, turn the control dial off and wait at least one minute before trying again.
- 4 To turn the burner off, turn the dial clockwise (semi-rapid and triple-ring burners or dual burner when using both crowns) or anticlockwise (dual burner when using the inner crown only) to  (OFF) until you hear the safety click.
- 5 After use, always turn the dials to the  (OFF) position.

Flame failure safety feature

The flame failure probe cuts off the gas supply to the burner if the flame is blown out.

When lighting the burner, hold down the dial for approximately 10 seconds after the burner has lit. Releasing the dial too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

If a burner does not light

Check that:

- The cooker is plugged in and the electricity is switched on.
- The gas is turned on.
- The gas bottle is not empty (if you are using bottled gas).
- You have held down the dial for at least 10 seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig.26.

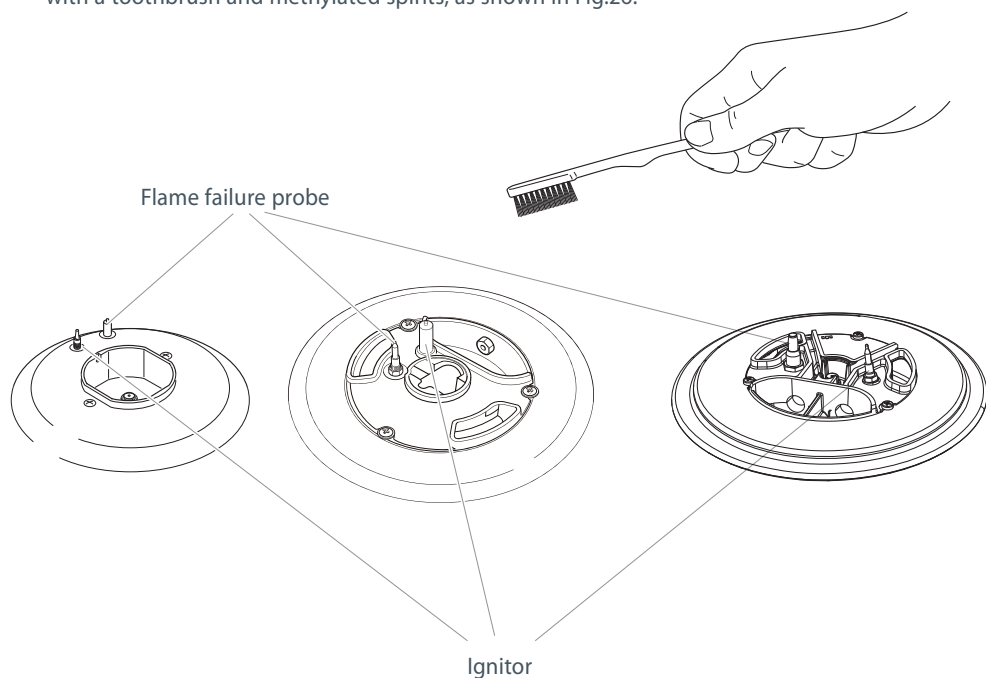


Fig. 26 Cleaning the probe and ignitor

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry.
- positioned correctly. See 'Care and cleaning'.
- See also 'Cooktop troubleshooting'.

Matching cookware to burner

Use flat-bottomed pans, and make sure they match the size of the burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Semi-rapid	10 cm	24 cm
Triple-ring wok	26 cm	28 cm
	Maximum diameter for woks 36 cm	
Dual (inner crown only)	12 cm	14 cm
Dual (inner and outer crowns)	26 cm	28 cm
	Maximum diameter for woks 36 cm	

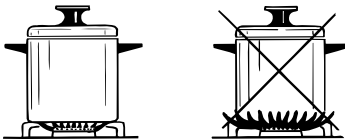


Fig. 27 Correct and incorrect matching of cookware and burner size

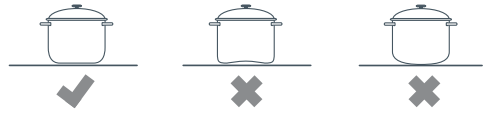


Fig. 28 Efficient and inefficient saucepan bottoms

Wok stand

The wok stand fits over the dual and triple ring burner pan support.

Important!

- Using a wok without the stand may cause the wok to tip or the wok, triple ring or dual burner to operate incorrectly.
- Do not use the stand for ordinary, flat-bottomed saucepans.
- The wok stand **MUST BE PLACED ONLY** over the pan support for the triple ring or dual burner.
- The cooktop becomes very hot during operation. Keep children well out of reach.

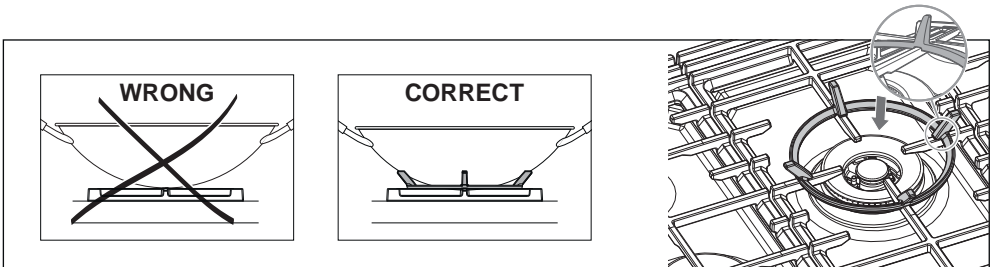


Fig. 29 Correct placement of wok stand

Important!

Before you start cleaning your cooker, please:

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the cooker off at the wall.*
- *Make sure the cooker is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven.*

General advice

- Wipe down the cooktop and wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base.

Cleaning the outside of the cooker**Important!**

- *Do not use abrasive cleaners, cloths or pads on the outside surfaces.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.

Cleaning the gas cooktop

Maintenance Period	Description
Daily	• Clean gas cooktop as per following instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor carefully, using a toothbrush and methylated spirits.
Every 3-4 years	• Contact your local authorised gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Burner parts and pan supports

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Note: to avoid damage to the electronic ignition, do not try to light a burner without all burner parts in place.

Replacing the semi-rapid burners

- Carefully replace the burner parts as per the following Figs. Check that:
 - the ignitor is always clean to ensure trouble-free sparking.
 - the probe is always clean to ensure correct operation of the safety valves (some models only)
- Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits (see Fig.26).

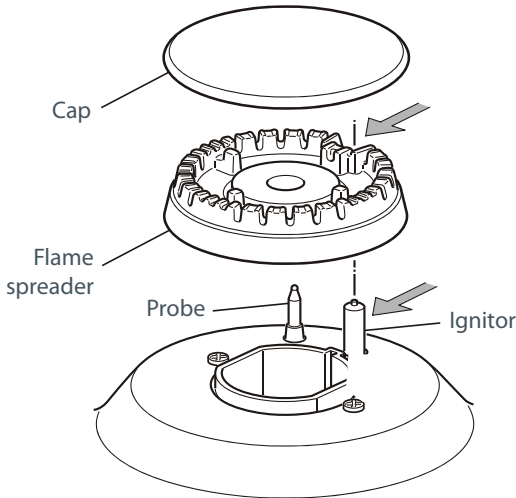


Fig. 30 Correct line-up of semi-rapid burner parts

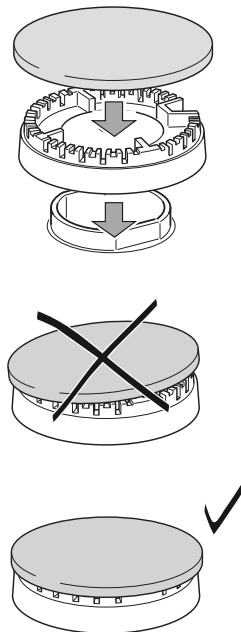


Fig. 31 Replacing the semi-rapid burner caps

Replacing the triple-ring wok and dual burners

- Carefully replace the burner parts as per the following Figs.
Fit the flame spreader to the housing as shown by the arrow in the Figs.32a-32b. Make sure the burner is not able to rotate (Fig. 33).

Check that:

- the ignitor is always clean to ensure trouble-free sparking.
- The probe is always clean to ensure correct operation of the safety valves (some models only)
Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits (see Fig.26).

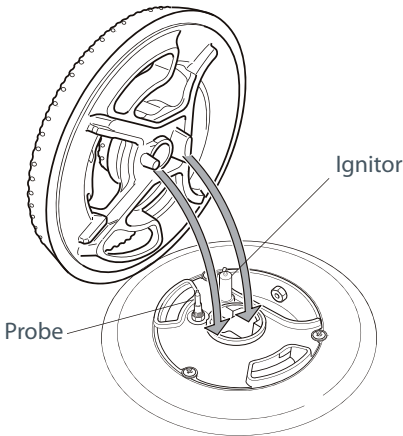


Fig. 32a Correct positioning of flame spreader - triple-ring wok burner

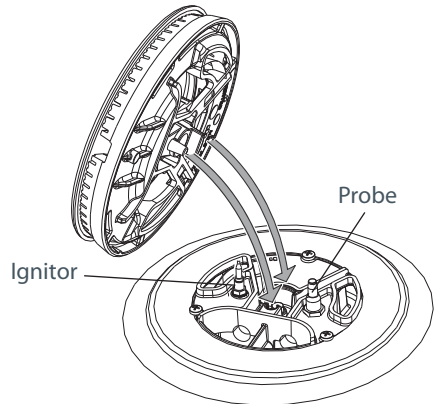


Fig. 32b Correct positioning of flame spreader - dual burner

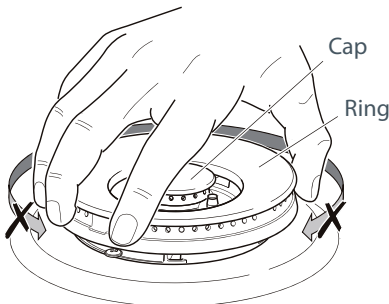


Fig. 33 Correct positioning of cap and ring - triple-ring wok and dual burner

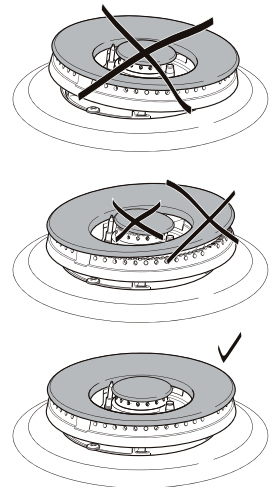


Fig. 34 Incorrect and correct positioning of cap and ring - triple-ring wok and dual burner

Cleaning the inside of your oven

- Note: if using the Self Clean function remove all shelves and side racks first. See 'Using the Self Clean function'.
- Do not use abrasive cleaners, cloths or pads to clean the enamel.

Removing the side racks

- 1 Using a small coin or a flat-head screwdriver, loosen and remove the front fixing screw.
- 2 Slide the side rack clear of the rear lock stud and remove.

Refitting the side racks

- 3 Slide the side rack gently so it engages with the rear lock stud. Make sure that they are the right way up, as in the illustrations, and then insert and tighten the front fixing screw.
- 4 If not already fitted, fit the telescopic sliding shelf supports. See "Care and cleaning" for instructions.

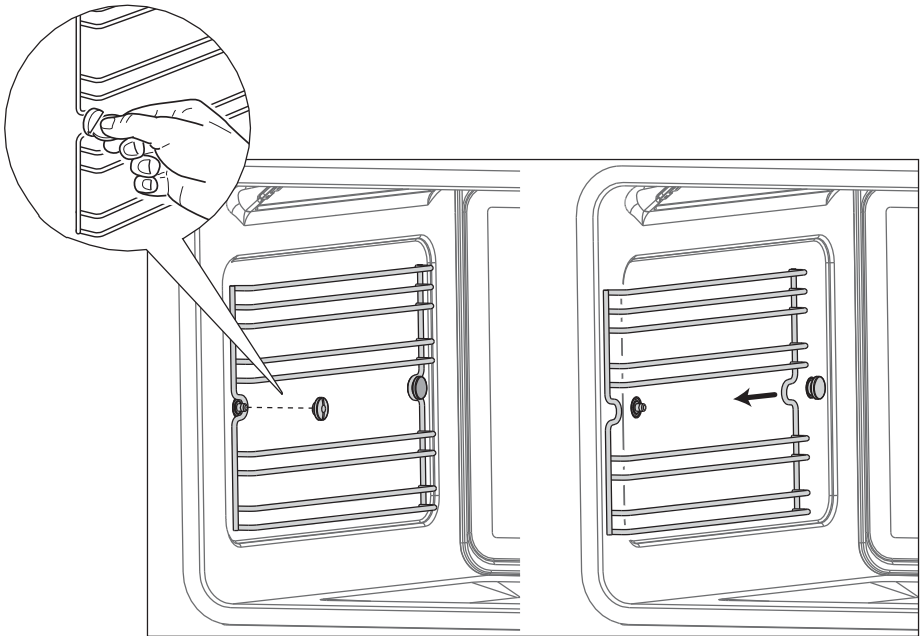


Fig. 35 Removing the side racks

Cleaning the enamel cavity

Clean the enamel on the inside of the oven when it has cooled down, using household detergents. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

Cleaning the grill tray and shelves

Clean these in hot, soapy water.

After cleaning slide in the shelves, making sure that:

- they are between the two wires of a shelf position;
- the stop notches point down;
- the guard rail is at the back.
- Note: the grill tray should be positioned between the two wires of a shelf position and orientated as shown.

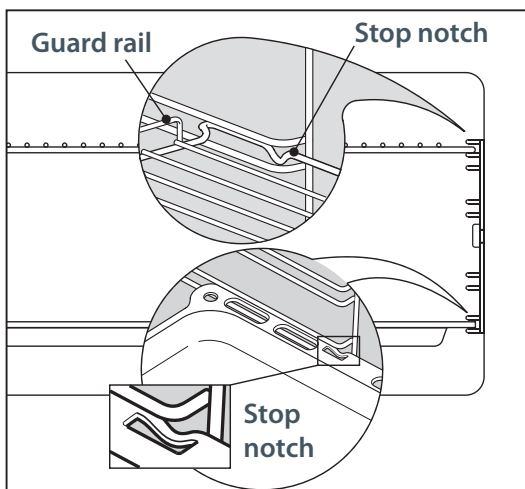


Fig. 36 Oven shelves and grill tray

Fitting and removing the sliding shelf supports

When fitting the sliding shelf supports, make sure that you fit:

- the side racks
- the slides to the top wire of a shelf position
- both sides of each pair of slides
- both slides on the same level.

Important!

Remove the side racks first to make removing the sliding shelf supports easier.

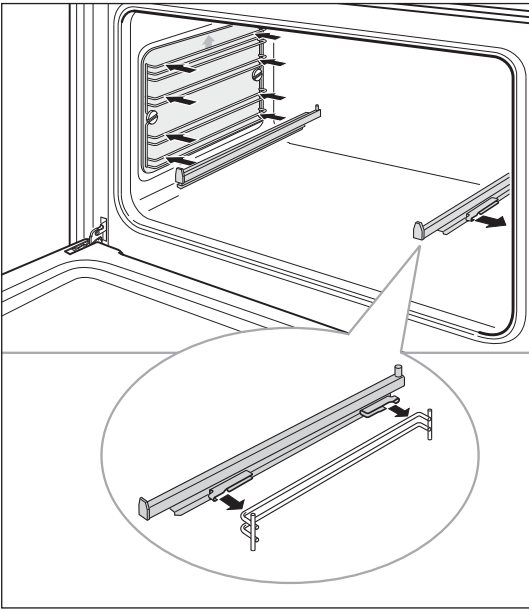


Fig. 37a Fitting the sliding shelf supports

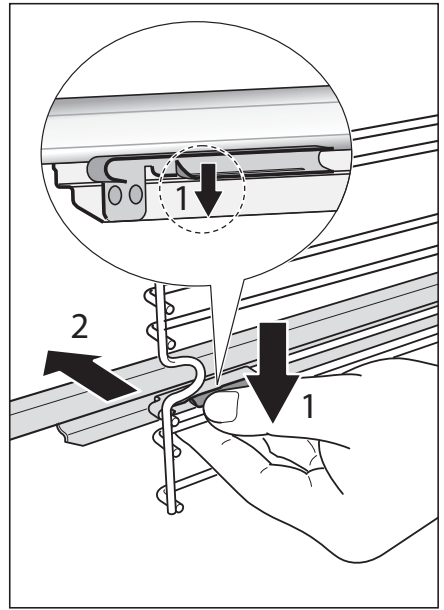


Fig. 37b Removing the sliding shelf supports

Storage Drawer

- The drawer opens like a normal drawer. The drawer slides prevent the drawer from sliding out.

To remove the drawer

- 1 Open the drawer fully.
- 2 Press the lever on the left guide rail down and the right guide rail up.
- 3 Holding the levers, disengage and remove the drawer. Do not use excessive force or you may damage the drawer slides.

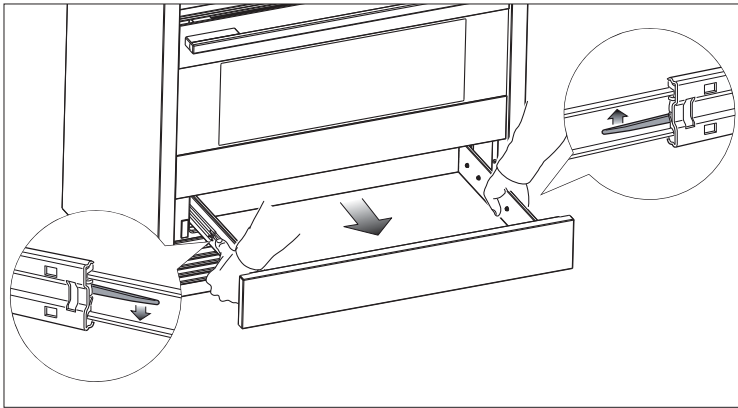


Fig. 38 Removing the drawer

Replace the drawer

- 1 Insert the drawer rails into the guide rails.
- 2 Gently push the drawer in completely, the catches will automatically hook.

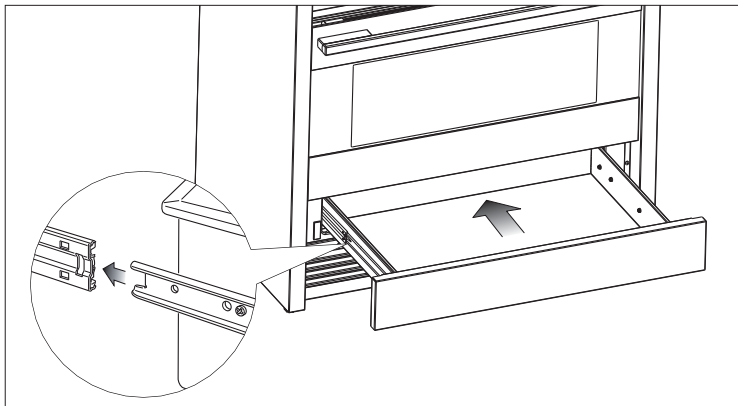
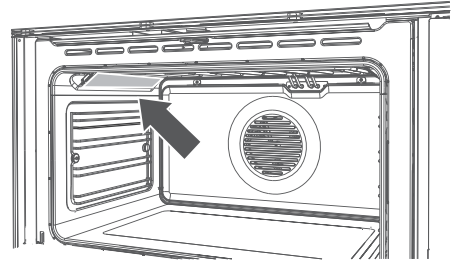
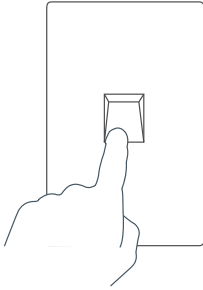


Fig. 39 Replacing the drawer

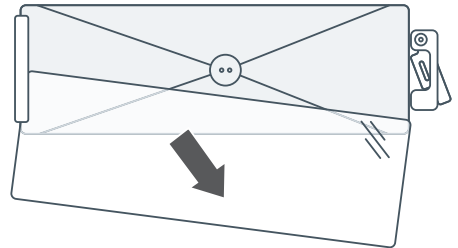
Replacing the oven light bulbs

The oven light bulbs (12V/20 W halogen) have a very long life, but if you should need to replace one, use only a replacement bulb purchased from your nearest Fisher & Paykel dealer and follow these steps. **Note: oven bulb replacement is not covered by your warranty.**



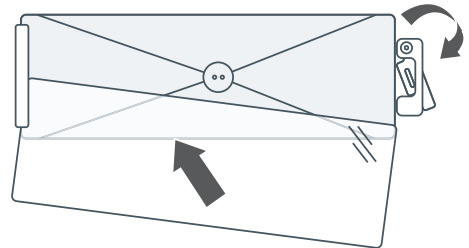
- 1 Allow the oven to cool down, then turn it off at the mains power supply (wall switch).

- 2 Remove any oven shelves that may get in the way.



- 3 Using a flat-head screwdriver, twist and lift the retainer clip upwards to release the glass cover. Hold the glass cover to prevent it falling.

- 4 Carefully lift the glass cover out of the retaining bracket in the back and pull out the faulty bulb.



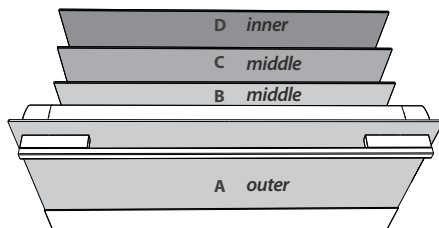
- 5 Hold the replacement bulb in a soft cloth or tissue (touching the bulb will reduce its life span) and insert it into the socket.

- 6a Reposition the glass cover and twist the retainer clip back in place.
- 6b Turn the oven back on at the mains power supply (wall switch).

Removing and replacing the door glass panes for cleaning.

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

Your oven door has 4 panes of glass. The inner and middle panes may be removed for cleaning.

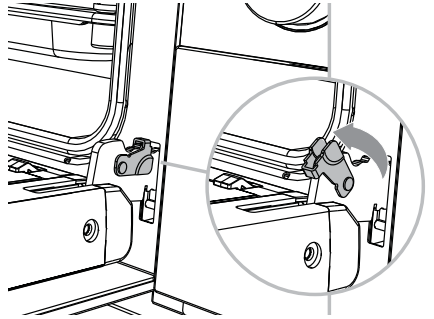
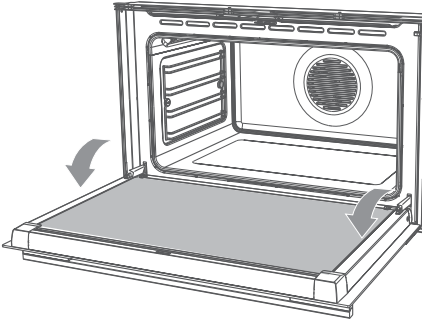


Important!

- *Switch the oven off at the wall before removing the door.*
- *Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.*
- *Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.*
- *Take extreme care when handling the glass panes. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.*
- *Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.*
- *If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.*
- *Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.*
- *If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.*

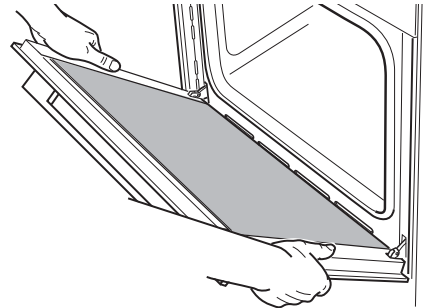
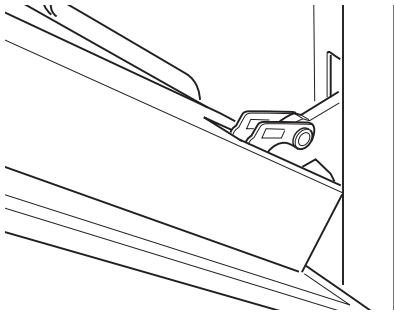
Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

Removing the door



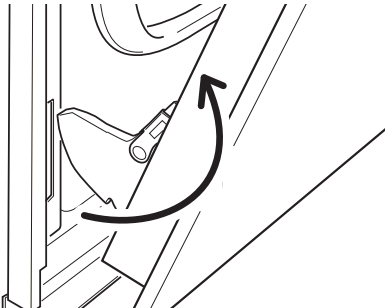
- 1a Turn the oven off at the wall. Make sure you have prepared enough space for resting the door and its glass panes on a clean, flat surface.
- 1b Open the door to its full extent.

- 2 Open the levers on the left and right hinges to their full extent, as shown.



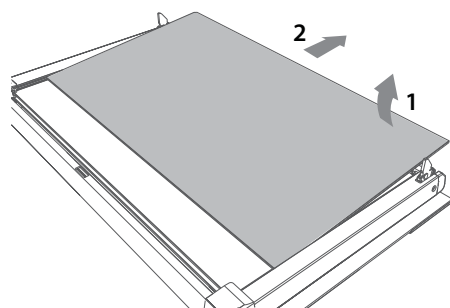
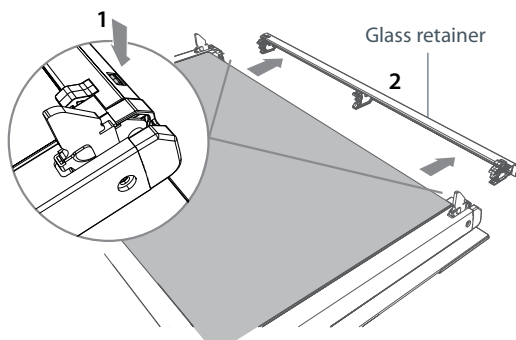
- 3 Gently close the door until the left and right hinge levers are hooked to the door.

- 4 Hold the door firmly, as shown.



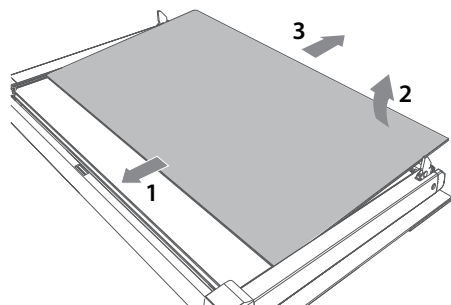
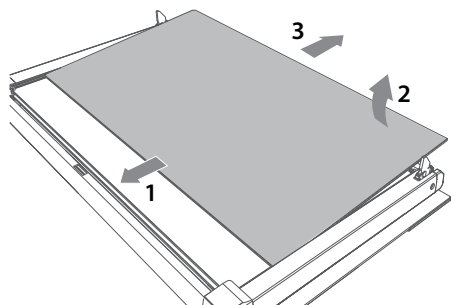
- 5a Lift the door and disengage the hinges.
- 5b Rest the door on a soft surface. Ensure you lay it with the handle side down.

Remove the inner and middle glass panes



1 Press down on both tabs (1) to release the glass retainer (2).

2 Lift the inner pane (D) slightly (1), then gently slide out (2).



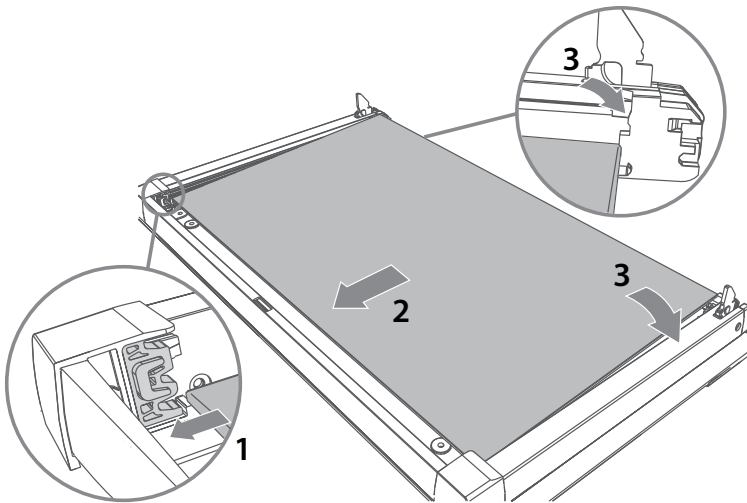
3 Slide the first middle pane (C) slightly towards yourself (1), then lift (2) and slide out (3).

4 Slide the second middle pane (B) slightly towards yourself (1), then lift (2) and slide out (3).

After cleaning, replace the glass panes

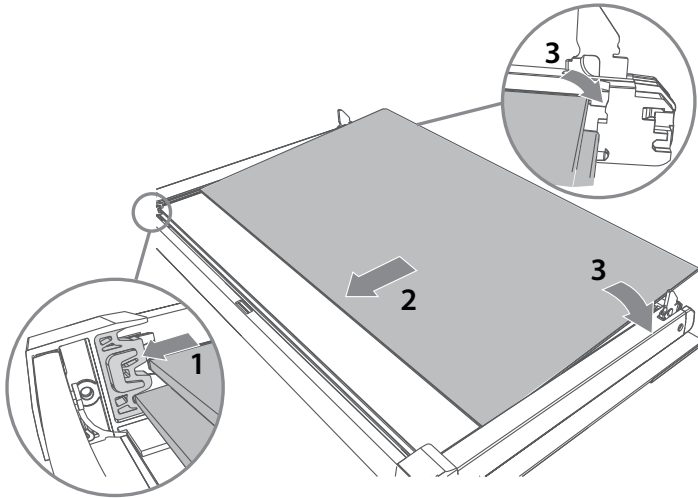
When replacing the glass panes, make sure that:

- you replace all three panes correctly, as shown. Each pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly.
- you take extra care not to bump the edges of the glass against any object or surface.
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

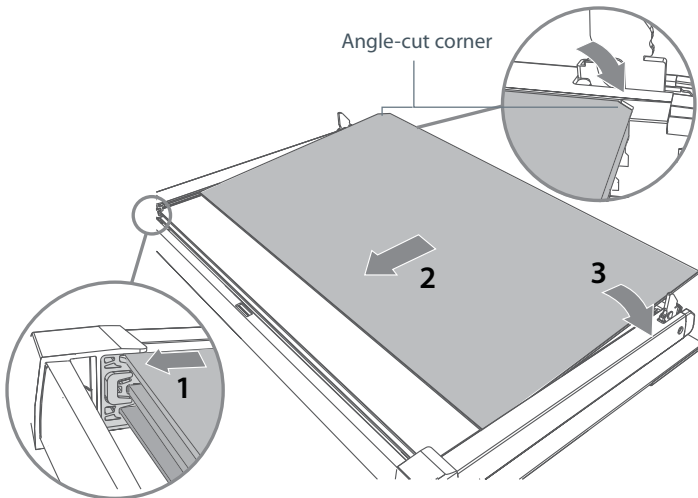


Note - the two middle panes (B and C) are identical.

- 1 Take the middle pane (B) and hold it firmly. Insert it in the lowest pair of grooves (1), push it slightly towards yourself (2) and gently lower into place (3).



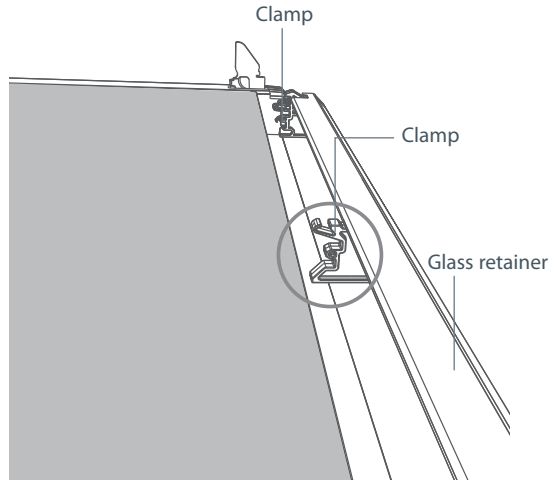
- 2 Take the other middle pane (C) and hold it firmly. Insert it in the next pair of grooves (1), push it slightly towards yourself (2) and gently lower into place (3).



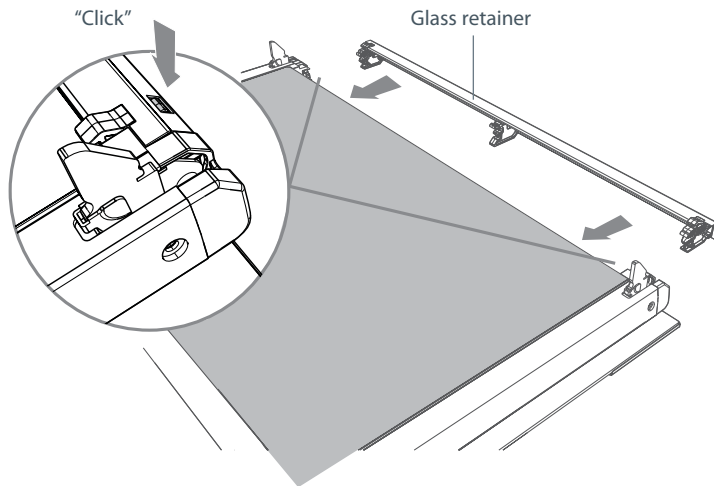
- 3 Take the inner pane (D), holding it with the angle-cut corner orientated as shown. Insert it in the uppermost pair of grooves (1), push it slightly towards yourself (2) and gently lower into place (3).

Important!

Make sure that the angle-cut corner of the inner pane (D) is at the bottom of the oven door, on the left-hand side. It has to be in this position for the door to function correctly.



- 4 Position the glass retainer, as shown. It should sit on the bottom edge of the outer glass (A). Check that the clamps of the glass retainer are not deformed or damaged.

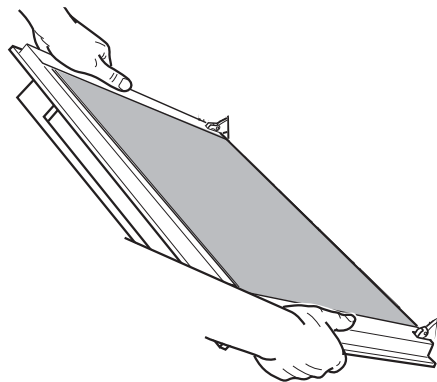


- 5 Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

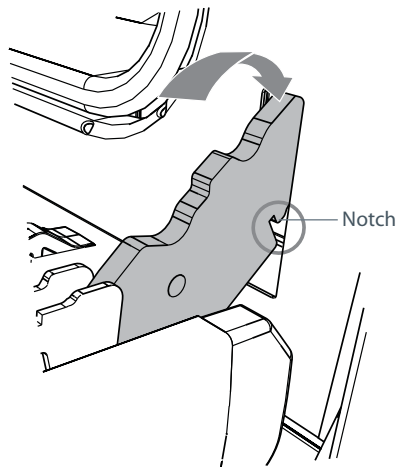
Important!

Make sure the glass retainer is correctly and firmly in place and that the glass panes are secure.

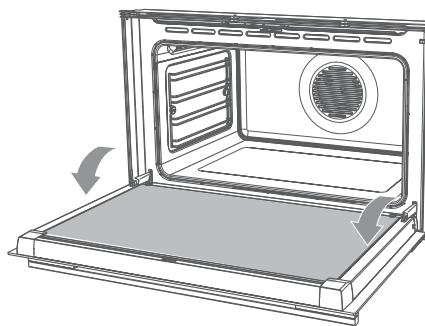
Refit the door



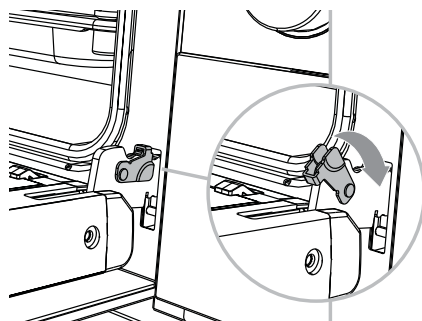
1 Hold the door firmly.



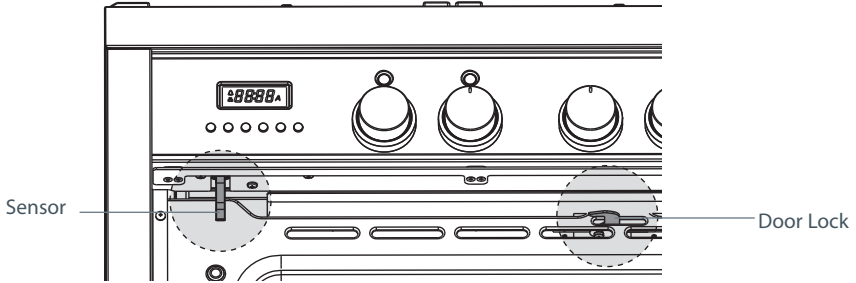
2 Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place as shown.



3 Open the door to its full extent.



4a Fully close the levers on the left and right hinges, as shown.
4b Close the door, turn the power supply to the oven on at the wall.



- 5 Check the door shuts completely and that the door lock (at top centre of door) is not obstructing the door.
- 6 Check the door sensor (top left) is correctly operating:
 - start a 'Self Clean' cycle (see 'Using the Self clean function')
 - wait five minutes - the door lock indicator light should turn on.
 - after five minutes turn the function dial to O (Off).

IMPORTANT!

Do not continue with the Self Clean cycle if the side racks or shelves are in the oven.

If the door lock indicator light does not turn on, or the display shows *F d o r*, refer to 'Troubleshooting'.

Using the Self Clean function

- During the pyrolytic Self Clean cycle the extremely high temperature burns off and breaks down grime and grease deposits. All that is left is a small amount of grey ash that you can easily remove.
- You can set the Self Clean cycle time between one and a half and three hours. The heavier the soiling, the longer the cleaning time required.

Important!

- *You must clean the inside glass door panel BEFORE starting a Self Clean cycle. Failure to do this may result in permanent staining or marking of the door glass.*
- *Do not use oven cleaners, any degreasing cleaners, or oven liners.*
- *Make sure you remove the side racks, oven shelves and trays, rotisserie and all other bakeware and utensils from the oven before starting a Self Clean cycle. If left in the oven, they will become permanently discoloured or damaged; items made from combustible materials (eg wood, fabric, plastic) may even catch fire.*
- *The storage drawer will become warm during the Self Clean cycle. Do not store flammable items in the storage drawer. If possible, avoid opening the drawer during the cycle, or use oven mitts to remove items from the drawer.*
- *Do not use your oven to clean miscellaneous parts.*
- *Make sure the room is well ventilated.*
- *Before starting a Self Clean cycle, make sure you move any pet birds to another, closed and well-ventilated room. Some pet birds are extremely sensitive to the fumes given off during a Self Clean cycle, and may die if left in the same room as the oven during such a cycle.*
- *During a Self Clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.*
- *The oven door will be locked during the Self Clean cycle. After the Self Clean cycle has finished, the door will remain locked until the oven has cooled to a safe temperature. This may take up to 30 minutes.*
- *If there are cracks or flaws on any of the oven door glass panes, if the oven seal is damaged or worn, or if the door does not close properly, do not start a Self Clean cycle. Call your Authorised Repairer or Customer Care.*

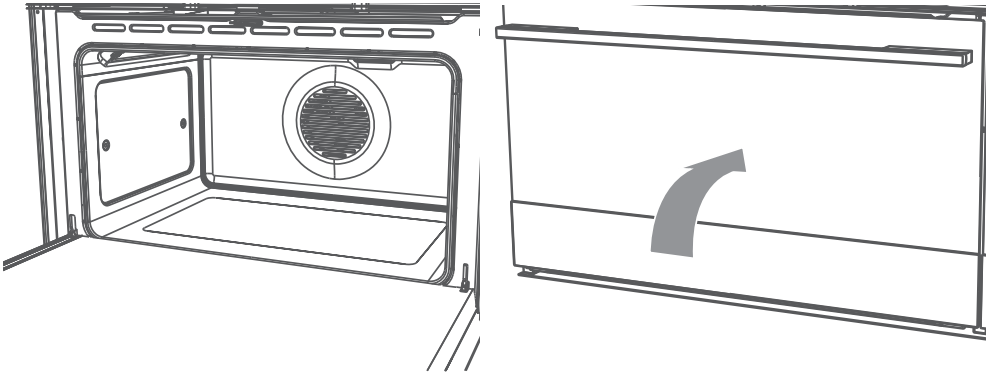
To start a Self Clean cycle

- 1a Remove oven shelves, side racks and all other accessories, bakeware, and utensils.
- 1b Wipe up any spills. Failure to do so may discolour the oven surfaces.
- 1c Check the inner glass pane of the oven door (D). If it has soiling on it (eg stains from greasy splatter), you will need to clean it manually before starting a Self Clean cycle. For instructions, see 'Care and cleaning'.

Important!

If soiling is left on the glass, it will become burnt on during the Self Clean cycle, making it very difficult to remove.

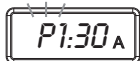
- 2 Close the oven door firmly.





Using the Self Clean function

3 Select the Self Clean Function



- The display will show
- The *P* will flash



4 Adjust the cycle time (optional)

- You may set the time between 1-1/2 hours (P1:30 and 3 hours (P3:00). For normal soiling use a 3 hour cycle. For light or localised soiling decrease the time.
- Press the  button - the *P* will go out.
- Use the ▼ and ▲ buttons to change the time.
- After a few seconds the *P* will start to flash again. Alternatively, press the Start  button and the *P* will flash.

5 Start the cycle

- Press the Start  button. The *P* will stop flashing.
- The oven will come on and the  indicator will show in the display.
- After a few seconds the door will lock and the door lock indicator light will come on.
- The display will start to count down.

Note: If the door is not shut completely, after a few minutes the oven will switch off, the display will show 'F d o r' and the oven will beep. See 'Troubleshooting'.

6 At the end of the Self Clean cycle

- The oven will turn off.
- The display will show *P:00* and a flashing **A**.

7 Turn the function dial to **0** (Off).

- The door will remain locked.
- The door lock indicator will remain on.
- The display will show 'hot'.


When the oven has cooled to a safe temperature, the door lock indicator will go out and the door will unlock. The display will show the time of day. This may take 30 minutes.

Note: The oven will still be very warm. To avoid burns, wait for the oven to cool completely before wiping out the ash and replacing side racks and shelves.

To cancel a Self Clean cycle

Turn the function dial to **0** (Off).

Note: The oven door will remain locked until the oven has cooled to a safe temperature. The door lock indicator light will remain on, and the display will show 'hot'.

Problem	Possible solutions
A burner does not light.	<p>Check the cooker is switched on at the wall.</p> <p>Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on.</p> <p>Check the gas bottle is not empty.</p> <p>The ignitors may be dirty. Clean them with a toothbrush and methylated spirits.</p> <p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p>
My burner flames are yellow or hard to start.	<p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p> <p>Check the burner parts are clean and dry.</p> <p>The gas pressure may not be at the correct level. Check with your service person or installer.</p> <p>Your cooker may not be set up for the gas you are using. Check this with your service person or installer.</p>
One of my burners has an uneven flame.	<p>Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.</p>
The flame goes out at low settings.	<p>The gas supply pressure may be low. Check this with your service person or installer.</p> <p>The low setting may have been adjusted incorrectly. Check this with your service person or installer.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p>
My burners do not turn down much (when running on bottled gas or LPG).	<p>Your cooktop may not have been adjusted correctly. Check this with your service person or installer.</p>
The flame tips are very yellow.	<p>Call your service person to service the cooker.</p>
There are objectionable odours.	<p>Call your service person to service the cooker.</p>
The flame appears to lift off the burner.	<p>Call your service person to service the cooker.</p>
There is an electricity failure.	<p>If there is an electricity failure, you can still use your cooktop. Light the burners by holding a match close to the side of the burner and turning the control dial to the High position. Wait until the flame is burning evenly before adjusting.</p>
The fan comes on when I select the Light function .	<p>This is normal.</p>

Problem	Possible solutions
<p>The oven door does not open after a Self Clean cycle.</p>	<p>The oven is too hot for the door to be opened safely. When the oven has cooled to a safe temperature the door will automatically unlock and the door lock indicator will go out.</p>
<p>The display shows 12.00 and I cannot open the oven door or adjust the time.</p>	<p>There has been a power interruption during a Self Clean cycle. When the power is restored the door will remain locked until the oven has cooled to a safe temperature. When the oven has cooled the door will unlock and the display will flash 12.00. You can then reset the clock and use the oven.</p>
<p>The display shows <i>Fdor</i></p>	<p>The door has not shut completely (Self clean function) or the Self Clean function has failed. Close the door firmly and try re-starting the Self Clean cycle. If the display still shows 'Fdor' try turning off the oven at the wall. If the error persists when you turn it back on, call Customer Care or your Authorised Service Centre.</p>
<p>The display shows <i>Fdor</i> when I do a test Self Clean after removing the door for cleaning.</p>	<p>The door has been incorrectly replaced after cleaning. Remove and replace the door and retest. If the error still persists call Customer Care or your Authorised Service Centre.</p>
<p>I replaced the door after cleaning but it does not shut properly.</p>	<p>The door lock is obstructing the door. Remove and replace the door again. If this does not help, call Customer Care or your Authorised Service Centre.</p>

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our website:

www.fisherpaykel.com

This cooker has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

AS 4551 Approval Requirements for Domestic Gas cooking appliances

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1:2010 Electromagnetic Compatibility Requirements.

Product details

Fisher & Paykel Ltd

Model **Serial No.**

Date of Purchase **Purchaser**

Dealer **Suburb**

Town **Country**

www.fisherpaykel.com

Fisher & Paykel

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